



DEMONSTRATION OF KNOWLEDGE

Based on the risks of foodborne illness inherent to the establishment or processing plant, during inspections and upon request, the person-in-charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the HACCP principles, if applicable, and the requirements of the Wyoming Food Safety Rule. The person-in-charge shall demonstrate this knowledge by compliance with the Rule, by responding correctly to the inspector's questions as they relate to the specific establishment or processing plant, or by voluntarily being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.

Core areas of knowledge may include:

- 1) Describing the relationship between the prevention of foodborne disease and the personal hygiene of food employees;
- 2) Explaining the responsibility of the person-in-charge for preventing the transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease;
- 3) Describing the symptoms associated with the diseases that are transmissible through food;
- 4) Explaining the significance of the relationship between maintaining the time and temperature control of Time/Temperature Controlled for Safety food (potentially hazardous food) and the prevention of foodborne illness;
- 5) Explaining the hazards involved in the consumption of raw or undercooked meat, poultry, eggs, and fish;
- 6) Stating the required temperatures and times for safe cooking of TCS food including meat, poultry, eggs, and fish;
- 7) Stating the required food temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of TCS food;
- 8) Describing the relationship between the prevention of foodborne illness and the management control of the following:
 - Cross contamination;

- Hand contact with ready-to-eat foods;
 - Hand washing; and
 - Maintaining the establishment or processing plant in a clean condition and in good repair;
- 9) Describing foods identified as major food allergens and the symptoms that a major food allergen could cause in a sensitive individual who has an allergic reaction.
- 10) Explaining the relationship between food safety and providing equipment that is:
- Sufficient in number and capacity; and
 - Properly designed, constructed, located, installed, operated, maintained, and cleaned;
- 11) Explaining correct procedures for cleaning and sanitizing utensils and food contact surfaces of equipment;
- 12) Identifying the source of water used and measures taken to ensure that it remains protected from contamination such as providing protection from backflow and precluding the creation of cross connections;
- 13) Identifying poisonous or toxic materials in the establishment or processing plant and the procedures necessary to ensure that they are safely stored, dispensed, used and disposed of according to law;
- 14) Identifying critical control points in the operation from purchasing through sale or service that when not controlled may contribute to the transmission of foodborne illness and explaining steps taken to ensure that the points are controlled in accordance with the requirements of the Rule; and
- 15) Explaining the details of how the person-in-charge and food employees comply with the HACCP plan if a plan is required by law, this Rule, or an agreement between the regulatory authority and the establishment or processing plant; and
- 16) Explaining how the person-in-charge, food employees, and conditional employees comply with reporting responsibilities and exclusion or restriction of food employees.